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File: DWPI

Nov 7, 2001

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DERWENT-ACC-NO: 2002-213845

DERWENT-WEEK: 200227

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TITLE: Black nightshade drink production

INVENTOR: JUNG, W S

PATENT-ASSIGNEE:

ASSIGNEE

CODE

JUNG W S

JUNGI

PRIORITY-DATA: 2000KR-0020414 (April 18, 2000)

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PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

☐ KR 2001096327 A

November 7, 2001

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A23L002/00

APPLICATION-DATA:

PUB-NO

APPL-DATE

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DESCRIPTOR

KR2001096327A

April 18, 2000

2000KR-0020414

INT-CL (IPC): A23L 2/00

ABSTRACTED-PUB-NO: KR2001096327A

BASIC-ABSTRACT:

NOVELTY - A process for preparing a black nightshade drink by mixing natural black nightshade as a main material with a cinnamon extract, a Glycyrrhizae radix extract, fructooligosaccharide or the like is provided, thereby, the titled drink having anticancer and antiinflammatory actions and flavor suitable for a health drink is produced.

DETAILED DESCRIPTION -- The feature which characterizes the process includes the steps of: mixing grinded black nightshade with liquid fructooligosaccharide in a ratio of 10:5 and adding 0.2% by weight of citric acid; storing at 10deg.C for 1 month or more; extracting cinnamon and Glycyrrhizae radix at 100 to 120deg.C for 3 to 4 hr; mixing the black nightshade syrup with 1 to 3% by weight of a cinnamon extract, 1 to 3% by weight of a Glycyrrhizae extract, 0.1 to 0.3% by weight of citric acid, 0.05 to 0.2% by weight of vitamin C and liquid fructooligosaccharide and heating at 80 to 85deg.C.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: BLACK DRINK PRODUCE

DERWENT-CLASS: D13

CPI-CODES: D03-H01G; D03-H01T;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C2002-065444

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